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PUB-NO: WO002076240A1

DOCUMENT-IDENTIFIER: WO 2076240 A1

TITLE: HEALTH FOODS CONTAINING NATTO KINASE AND FERMENTED MILK PORDUCTS

PUBN-DATE: October 3, 2002

INVENTOR-INFORMATION:

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APPL-NO: JP00202753

APPL-DATE: March 22, 2002

PRIORITY-DATA: JP2001082366A (March 22, 2001)

INT-CL (IPC): A23 L 1/30; A23 C 9/13

EUR-CL (EPC): A23L001/30; A23C009/133, A23L001/20 , A61K035/20 , A61K035/20

ABSTRACT:

CHG DATE=20021101 STATUS=O>Food compositions whereby natto kinase, which is a component of natto, can be easily taken; and food compositions comprising a combination of a Japanese food material natto with a western food material fermented milk product, for each of which some people have a dislike, so as to achieve the hygienic advantages of both of these materials and expect specific hygienic effects. Namely, food compositions comprising a freeze-dried fermented milk product, natto kinase and carriers usable in foods; and functional foods containing these components which have effects of preventing thrombosis, improving blood fluidity, preventing platelet aggregation and ameliorating lipid metabolism. These food compositions enable not only to easily take the components of the fermented milk product and natto without showing the characteristic smell of natto but also to achieve hygienic effects including amelioration in intestinal disorders, immnopotentiationu and antitumor activity caused by the fermented milk product as well as the prevention and treatment of thrombosis owing to the synergistic effect thereof with natto kinase.

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